

Chocolate Toast Crunch Cups

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Ingredients:

1 stick margarine
3 cups Frosted Cinnamon Toast Crunch cereal
1/3 cup toffee bits
1/2 cup white chocolate chips
1/2 cup dark or semisweet chocolate chips
1/2 cup caramel bits
1 can sweetened condensed milk

Directions:

- *Line a 12 muffin tin with cupcake papers. Spray inside the papers with non-stick spray or they will stick to the papers.
- *Preheat oven to 350 degrees.
- *Melt margarine in a microwave for approximately 30 seconds or until completely liquid.
- *Finely crush cereal, either in a food processor or in a plastic bag with a food mallet.
- *Add the cereal to the margarine and mix well. It's the right consistency if you can pinch a little in your fingers and it stays together. Because measuring the cereal isn't exact, you may need to add a little more cereal or a little more melted margarine to get the consistency right.
- *Divide the cereal evenly into all of the cupcake papers. Press down firmly.
- *Sprinkle the toffee bits onto the cereal crust, then the white chocolate chips, then the dark or semisweet chocolate chips, followed by the caramel bits.
- *Evenly distribute the sweetened condensed milk over the caramel bits. Don't fill too full or the milk will bubble out of the cups.
- *Bake for 20 minutes.
- *Immediately run a knife around all the cups between the paper and the tin so nothing sticks to the tin, but do not remove from the muffin tin.
- *Allow to cool and set before removing from muffin tin.